



NATUR-F

Our high quality Collagen Natur-F casing has been developed for premium fresh sausages where the frying characteristics are paramount



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Excellent for fresh sausages where portion uniformity, frying characteristics and tender bite are of utmost importance.



- ✓ *High casing resistance during the stuffing process and linking."*
- ✓ *Excellent handling properties necessary for collating fresh sausages.*
- ✓ *Excellent organoleptic properties.*
- ✓ *High transparency and bloom for attractive results.*
- ✓ *Adjustable footage and closed end types to maximise productivity.*
- ✓ *Suitable for dry-cured applications.*
- ✓ *Halal or Kosher versions available.*



Safety and hygiene

Thanks to an exhaustive traceability control and a constant tracking of the manufacturing process, our products provide great safety and hygiene.



Uniformity

Our new technology allows for carefully crafted size control for better yields. Higher dimensional stability help to improve packaging operations reducing rework.



Visual appeal

Applications with the collagen COLFAN-F casings provide an excellent visual appeal and tender bite, together with other remarkable properties... all of them combined to offer a unique sensorial experience.



Machinability

Thanks to sticks' excellent size uniformity and consistency, productivity is constant and final performance is highly efficient. Our ready to stuff sticks allow for high speed production.